

APPETIZERS

CRAB CAKES

Pan seared Dungeness crab: served
with an herb aioli. 15.95

LOBSTER RAVIOLI

Finished with a lemon basil and thyme
cream. 14.95

STUFFED AVOCADO

Egg salad prepared with avocado, whole grain
mustard, crumbled bacon, and a twist of lemon;
served in a avocado shell with chips. 9.95

NEW CAESAR

Tossed romaine with a blend of Italian cheese, parmesan crisps and croutons with your choice of grilled
chicken or sirloin. 9.95

BULGOGI

Korean marinated beef on a bed of romaine,
cabbage, carrots, and toasted sesame seeds tossed
in our apple and ginger vinaigrette. 12.95

SAUTÉED MUSHROOMS

Fresh buttons prepared in garlic, white wine
and butter. 11.95

ENSALADA

LAMB MEDALLIONS

Broiled with whole grain mustard and
tarragon. 15.95

ROCKY MOUNTAIN OYSTERS

A branding day tradition! Served with homemade
cocktail sauce. 14.95

SUPER SALAD

Tossed Caesar or garden salad with your choice of
grilled chicken, sirloin, or garlic shrimp. 14.95

SHRIMP COCKTAIL

3002 shrimp from the gulf no BP oil

ZESTY SHRIMP

Chilled and served with our spicy horseradish
sauce. 14.95

CAPRESE SKEWERS

Fresh basil, mozzarella, and grape
tomatoes finished with a balsamic reduction
9.95

SHRIMP SCAMPI

Sautéed in garlic, white wine, lemon and butter.
13.95

SOUTHWESTERN BEEF

Grilled marinated beef on a bed of spring mix with
cucumbers and grape tomatoes tossed in a creamy
horseradish dill dressing. 11.95

*Dressings: Ranch, Blue Cheese, Honey Mustard, Thousand Island, Honey & Herb,
Cilantro Vinaigrette, & Citrus Vinaigrette.*

"COUNT 'EM UP" MEXICAN DINNERS

All Mexican dinners served with rice & your choice of black or refried beans, except where noted.

PRIME RIB

Slow roasted to perfection! Served with mashed potatoes and sautéed asparagus. 14oz 31.95

CHEF'S CHOICE

A special entrée prepared nightly by our culinary staff

RACK OF LAMB

Grilled New Zealand half rack finished with a rosemary, shallot and scotch whiskey reduction.
23.95

JUMBO PRAWNS

Hand battered in a Malibu rum and coconut panko; served with homemade cocktail sauce. 24.95

GRILLED SHRIMP

Jumbo shrimp marinated in our own unique margarita mix. 28.95

ALASKAN KING CRAB

20 ounces-steamed; served with clarified butter and lemon. ~ market price

COWBOY COFFEE RIB-EYE

Our award winning ribeye rubbed with our spicy blend of seasonings. Charbroiled then finished with a sweet spiced rum demi-glace. 16oz 33.95

ATLANTIC SALMON

A fresh fillet poached in honey, lemon and dill 22.95

WILD YELLOW FIN TUNA

Pan seared with cajun seasonings on a grilled pineapple ring with a Valencia orange and chili glaze. 27.95

BEEF KABOBS

Mixed peppers, onions, and southwestern marinated beef flamed table side. 27.95

BABY BACK RIBS

Slow roasted with our homemade BBQ sauce and locally brewed 'Red Lodge Ales'. full rack 28.95

BUFFALO T-BONE

Rocky Mountain raised buffalo, charbroiled with blackening seasoning; finished with our bleu cheese cream sauce. 35.95

THE TENDERLOIN

5oz 27.95 8oz 35.95



"Take life with a grain of salt" & enjoy one of our Famous Margaritas!
All Margaritas are half price everynight from 4-6

MEXICAN SPECIALTIES

All Mexican dinners served with rice & your choice of black or refried beans except where noted.

THE RIB-EYE

12oz 27.95 16oz 33.95

NEW

TENDERLOIN STROGANOFF

Beef medallions sautéed with mushrooms and sherry in a traditional stroganoff cream sauce.

Served over a bed of fettuccini. 22.95

WILD MUSHROOM RAVIOLI

Finished with sautéed spinach, homemade garlic basil marinara sauce and parmesan cheese. 21.95

KASSERI

Greek cheese flamed table side with Sambuca liqueur and lemon. 13.95

CHICKEN RENÉE

Stuffed with fresh basil and ricotta cheese; baked with a mushroom marinara sauce on a bed of spinach fettuccini.

PESCADORI

Scallops, shrimp, and salmon served over angel hair pasta with your choice of our homemade marinara or a light chardonnay cream. 23.95

NEW

EGG SALAD SANDWICH

Avocado, egg, whole grain mustard, bacon, green tomatoes, and mixed greens on homemade focaccia. 9.95

AMERICAN FOOD



DUCK POND MERLOT, 2008

Columbia Valley, Washington Fries Family Cellars 6.00

All served with traditional fries, spicy fries, onion rings, side salad, or fruit cup.

FELINO MALBEC 'NATIVO COLLECTION', 2009

Mendoza, Argentina - Vina Cobos B-73259 8.00

MATANZAS CREEK SYRAH

2005

Sonoma County, California 9.00

SCHIST ROCK SHIRAZ 'EDEN VALLEY', 2008

Barossa, South Australia 8.00

J. LOHR CABERNET SAUVIGNON '7 OAKS', 2008

Napa Valley, California 7.00

MARKHAM CABERNET SAUVIGNON, 2007

Napa Valley, California 9.00

LAYER CAKE PRIMITIVO A.K.A. 'ZINFANDEL', 2008

IGT Puglia, Italy 7.00

SMOKED SALMON PENNE

Atlantic smoked salmon in a light chardonnay cream sauce with fresh dill, organic feta cheese on penne pasta. 12.95

PIZZA

Served on a choice of white or whole wheat crust.

Small = 10" 6 slices Medium = 14" 8 slices Large = 16" 10 slices

SPECIALTY SELECTIONS

THE SIRLOIN

9oz 22.95

COLUMBIA WINERY 'CELLARMASTERS REISLING', 2009

Columbia Valley, Washington 5.00

MOZZARELLA STICKS

lallalallal 7.95

THE NEW YORK

12oz 29.95

HOLLY'S GARDEN PINOT GRIS, 2008

Whitlands Victoria, Australia - Prentice Family
7.00

BUEHLER WHITE ZINFANDEL, 2009

St. Helena, California 5.00

"JUST HOW I LIKE IT!" PIZZA

HONIG SAUVIGNON BLANC, 2009

Napa Valley, California 7.00

FREI BROTHERS 'RESERVE' CHARDONNAY, 2008

Russian River Valley, California 7.00

BUEHLER CHARDONNAY, 2009

Russian River Valley, California 8.00

All come with tomato sauce & cheese. Other sauces & cheeses will count as toppings.

BELFRY

Grilled Buffalo Chicken, mozzarella cheese, tomato, lettuce, onion, and bleu cheese dressing. 8.95

FRESH MUSSELS

A half pound seared with lemon and butter or
sautéed with a homemade garlic and basil marinara.
9.95

ODDS AND ENDS

KENWOOD SAUVIGNON BLANC, 2005

Sonoma County, California 15.00

MOZZARELLA STICKS

Six breaded mozzarella sticks served with marinara
sauce 6.95

HUMMUS PLATTER

Homemade roasted red pepper hummus
accompanied with fresh veggies and flatbread 7.95

GARLIC CHEESE BREAD

Homemade Italian bread brushed with garlic
butter and baked with mozzarella cheese 6.95

TOASTED RAVIOLI

Breaded cheese and artichoke filled ravioli served
with our marinara sauce 6.95

CALAMARI

Crispy battered calamari cooked to perfection.
Served with marinara 8.95

PEPPERONI ROLLS

Cheese & pepperoni rolled in a thin crust and cut into eight tasty pieces. Served with choice of ranch or marinara 7.95

CHEF SALAD

Sliced turkey and ham along with Swiss and cheddar cheeses, tomato, cucumber, egg and croutons; Served with your choice of dressing 8.95

CHEF'S COMBO PLATTER

A combination of toasted ravioli, mozzarella sticks, breaded mushrooms, cauliflower, zucchini, onion rings, and breadsticks. Served with marinara sauce 9.95

BREADSTICKS

Our homemade breadsticks baked with garlic butter and parmesan cheese and served with marinara sauce 4.95

ORIENTAL CHICKEN SALAD

Fresh green leaf lettuce topped with breaded chicken, mandarin oranges, crispy chow mein noodles, cucumber, and almonds. Served with an oriental sesame dressing 8.95

GREEK SALAD

A classic...with romaine, feta, tomato, kalamata olives, banana pepper, and red onion. Served with a traditional Greek dressing 7.95

CAESAR SALAD

Crisp romaine lettuce, fresh parmesan cheese, and croutons; Served with a traditional Caesar dressing. 6.95

DESSERTS

BUFFALO CHICKEN SALAD

Breaded chicken tossed in hot win sauce with bleu cheese crumbles, celery, carrots, tomato and cucumber on a bed of chopped green leaf lettuce. Served with your choice of dressing 8.95

SPINACH RASPBERRY

A bed of fresh spinach topped with egg, crisp bacon, mushrooms, tomato, walnuts and raspberries. Served with homemade balsamic vinaigrette 8.95

SOUTHWESTERN BEEF SALAD

Spring mix tossed with a creamy horseradish dill dressing; topped with grilled southwestern marinated beef, cucumbers and grape tomatoes. 15.95

CHICKEN SALAD

Freshly prepared grilled chicken, chopped celery, walnuts, and raisins; blended with mayo. Served with sliced cucumber on a bed of romaine leaves 8.95

BEVERAGES

NATALI WINGS

Chicken wings dunked in our spicy buffalo sauce, served with celery sticks and bleu cheese dressing

SOUP

Homemade soups made fresh daily. Ask your server for today's selection

Ask your server about options for a Gluten Allergy!

SALAD BAR

Over 30 items, with tons of fresh veggies. A great start to any dinner!

RURAL ROUTE

Canadian Bacon, Pepperoni, Sausage, Onion, Black Olives, and Mushrooms, with a Tomato Basil Sauce and Mozzarella Cheese. 15.95 18.45 20.95

Tequila Flights

Try any four kinds of Tequila.

We have over 20 Tequilas to choose from!

WE HAVE A FULL BAR

~FEATURED COCKTAILS~

PONY EXPRESS

Canadian bacon and pineapple, on a Tomato Basil sauce and Mozzarella cheese.

PARCEL POST

Grilled Chicken, Bacon, Tomato, Spinach, with Pesto Sauce and Mozzarella Cheese, topped with fresh Parmesan.

MAIL BAG

Pepperoni, Sausage, Canadian Bacon, and Ground Beef on a Tomato Basil Sauce and Mozzarella Cheese.

SHINAS 'THE INNOCENT', 2007

Victoria, Australia 34.00

FIRST CLASS

Tomato, Artichoke Hearts, Black Olives, Feta, and Mozzarella Cheese on a Garlic and Olive Oil Sauce.

P.O. BOX

Chicken tossed in Ranch dressing, bacon, tomato, and garlic on a ricotta and olive oil sauce, topped with mozzarella cheese

BULK MAIL

Tomato, Green Peppers, Mushrooms, Onion, Black Olives, with a Tomato Basil sauce and Mozzarella Cheese

LUCIEN ALBRECHT 'RESERVE', 2005

Alsace, France 29.00

CLIFF CLAVEN

Marinated Barbecue Chicken, Tomato, Onion, Cheddar, Jalapeños, and Mozzarella Cheese, on a Barbecue Sauce.

ZIP CODE

Grilled Chicken, Artichoke Hearts, Spinach, Swiss, and Mozzarella Cheese, on a Ricotta and Olive Oil Base

SANDEMAN 20YR. TAWNY PORTO

Vila Nova De Gala, Portugal - (Glass) 11.00

COLUMBIA

CELLARMASTER'S 'RESERVE', 2009

Columbia Valley, Washington 23.00

MERCHANDISE

MINER, 2006

Oakville, California - Simpson Vineyard 37.00

K VITNERS, 2009

Walla Walla Valley, Washington 40.00

COMPANILE 'GRAVE DEL FRIULI', 2009

Mercatale V.P., Italy 19.00

OAK KNOLL, 2007

Willamette Valley, Oregon 25.00

KIM CRAWFORD 'MARLBOROUGH', 2008

Auckland 29.00



DRAFT BEER

BERINGER CABERNET SAUVIGNON 'KNIGHTS VALLEY', 2002'

Napa Valley, California 25.00

BOTTLED BEER

CORDON NEGRO

FREIXENET, NV

Saint Sadurini D'Anoia, Spain - (Split) 7.00

DOMAINE STE. MICHELLE

CUVEE BRUT, NV

Columbia Valley, Washington 21.00

GLORIA FERRER BRUT, NV

Sonoma County, California 30.00

TEQUILA

SCHRAMSBURG MIRABELLE BRUT, NV

Calistoga, California 37.00

PERRIER JOUET BRUT 'CUVEE BELLE EPOQUE', 1999

À Epernay, France 70.00

VEUVE CLICQUOT PONSARDIN BRUT, NV

A Reims, France 79.00

WINE

JEZEBEL, 2009

Dundee, Oregon - Daedalus Cellars 27.00

CLOS DU BOIS MERLOT, 2007

Sonoma, California 19.00

PREMIUM LIQUORS

RED LODGE

Grilled Chicken, Swiss cheese, lettuce, tomato,
onion, an homemade ranch dressing. 8.95

STEELE CHARDONNAY, 2005

Kelseyville, California 20.00

GLORIA FERRER PINOT

NOIR, 2007

Sonoma County, California - Carneros Estate
24.00

EDGAR

Salami, Prosciutto, and Cappicola with provolone
cheese, lettuce, tomato, onion and homemade
balsamic vinaigrette dressing. 8.95